Hibachi Tuna Teriyaki

Serves:

Ingredients:

2 pounds yellow fin tuna, sliced thin
1 cup soy sauce
1/3 cup sugar
1/2 cup dry white wine
1 tablespoon lemon juice, fresh only
1 cup sake
1 tablespoon tomato paste

Preparation:

1) Mix sauce, pour over fish and marinate for 30 minutes.
2) Preheat the charcoal grill.
3) Drain off excess marinade and bring to a boil in a sauce pan. Remove from heat.
4) Grill tuna slices 2-3 minutes on each side.
5) Remove tuna to serving platter and pour heated sauce over top.

Chef's Tip

Substitute oyster sauce or tamari sauce for soy sauce for an interesting twist.